

Chicken Tomato Bake

Meal Components: Vegetable - Red / Orange, Grains, Meat / Meat Alternate

Breads, Main Dishes, D-41

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		4 gal		8 gal	1. Heat water to a rolling boil. Add salt.
Salt		1 Tbsp 2 ½ tsp		3 Tbsp 2 tsp	
Enriched elbow macaroni, uncooked	3 lb	2 qt 2 ½ cups	6 lb	1 gal 1 ¼ qt	2. Slowly add elbow macaroni. Stir constantly, until water boils again. Cook, about 8 minutes or until tender ; stir occasionally. DO NOT OVERCOOK. Drain well.
*Cooked chicken, diced (see Special Tips)	3 lb 2 oz	3 qt	6 lb 4 oz	1 gal 2 qt	
Canned tomato paste	12 oz	1 ¼ cups 1 Tbsp	1 lb 8 oz	2 ½ cups 2 Tbsp	3. Combine the elbow macaroni, chicken, tomato paste, tomato sauce, water, Cheddar cheese, marjoram, and salt in a large bowl. Mix well.
Canned tomato sauce	4 lb	1 qt 3 ¾ cups (? No. 10 can)	8 lb	3 qt 3 ½ cups (1 ¼ No. 10 can)	

Reduced fat cheddar cheese, shredded	6 oz	1 ½ cups	12 oz	3 cups	4. Place 8 lb 6 oz of this mixture into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Dried marjoram		2 tsp		1 Tbsp 1 tsp	
Salt		2 tsp		1 Tbsp 1 tsp	
Enriched dry bread crumbs	2 oz	½ cup	4 oz	1 cup	5. Top each pan with ½ cup of breadcrumbs. Cover with foil or lid. 6. Bake: Conventional oven: 350° F for 30 minutes. Convection oven: 325° F for 30 minutes. CCP: Heat to 165° F or higher for at least 15 seconds. 7. CCP: Hold for hot service at 135° F or higher. Score each pan 5 x 5 (25 portions per pan) with a spatula.

Notes

Special Tips:
 1. *Cooked turkey can be substituted for chicken.

2. For a zestier flavor, substitute spaghetti sauce for the tomato sauce. For 50 servings, use 4 lb 1 oz (? No. 10 can). For 100 servings, use 8 lb 2 oz (1 ¼ No. 10 cans).

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Chicken, whole, without neck and giblets	8 lb 11 oz	17 lb 6 oz
OR	OR	OR
Turkey, whole, without neck and giblets	6 lb 11 oz	13 lb 5 oz

Serving	Yield	Volume
1 portion provides 1 oz equivalent meat, 1/8 cup red/orange vegetable, and 1 oz equivalent grains.	50 Servings: about 13 lb 3 oz	50 Servings: 2 steamtable pans
	100 Servings: about 26 lb 6 oz	100 Servings: 4 steamtable pans

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Nutrients Per Serving					
Calories	200	Saturated Fat	1.09 g	Iron	2.01 mg
Protein	13.84 g	Cholesterol	27 mg	Calcium	51 mg
Carbohydrate	28.03 g	Vitamin A	566 IU	Sodium	455 mg
Total Fat	3.48 g	Vitamin C	8.7 mg	Dietary Fiber	2.2 g